



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food Reinspection #1

Hong Kong Express, Corp
Hong Kong Express
7420 W Good Hope Rd
Milwaukee, WI

3/27/2014

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$213.00

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
CDC Risk Violation(s):	0	

Good Retail Practice Violations(s)



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Code Number	Description of Violation	Correct By
3-302.11	<p>Various cross contamination risks were seen:</p> <ol style="list-style-type: none"> 1. they prep chicken on the table and then scoop it off the table into a tub on the floor. Provide an approved table to put the tub on. Discontinue prepping chicken this way, keep all food off the floor. 2. discontinue using dirty towels under the cutting boards. Purchase and use "boards mates" to prevent the cutting boards from sliding around. 3. food items and dirty dishes were stored on the shelving unit with clean dishes. Do not store soiled pans with clean ones. 4. the prep sink was dirty with soiled containers while mushrooms and sprouts were being prepped and washed. Keep the prep sink clean at all times. 5. Clean the mold out of the ice maker. 6. by the service area, sanitizer buckets were stored next to uncovered food. Keep buckets away from food to prevent contamination. 7. Remove the space heater off the prep table and remove it from the premise completely. This has been an issue in the past and now the heater is ordered out. 8. Vegetables and containers of food were stored on the floor in the walk in cooler. Keep all foods off the floor. <p>All food must be protected from cross-contamination.</p>	4/3/2014
3-304.12	<p>The ice cream scoop was in the dipper well without running water. Always have the water on for the dipper well to flush food particles away.</p> <p>Discard the scoops made from vinegar plastic jugs. Use only approved food grade scoops.</p>	4/3/2014
3-501.16	<p>The following were cold holding violations:</p> <ol style="list-style-type: none"> 1. 6 trays of raw shell eggs out at room temp. 2. 2 pans of various chicken on the counter in the front at 75F and 57.7F 3. crab rangoons out at 67F 4. fruit in the top portion of the smoothie cooler at 44F. Repair cooler so that foods on the top are at 41F or below. The lower unit was ok. <p>Potentially hazardous food must be held cold at 41 degrees or below. REPEAT</p>	4/3/2014
3-501.17	<p>None of the food was date marked: fried chicken, crab rangoons, pork, shrimp and noodles. All ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. REPEAT</p>	4/3/2014

Good Practice Violation(s): 4

Total Violations: 4

Notes:



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Reinspection notes: Due to the computer, the original text cannot be modified. See cross referenced notes.

3-302.11 Items 1, 4 and 6 are open.

Remove the plastic milk crates that holds the chicken tub where the meat is scooped into.

The prep sink where sprouts were cooling had a dirty scrubbie on it. Remove scrubbie.

Discontinue storing sanitizer buckets next to food. Potential for cross contamination.

Broken raw shell eggs were store in the same container as whole shell eggs. Discard broken egg shells immediately.

The clean sanitizer drainboard was dirty and had dirty pans on it. Clean and only keep clean pans on it to air dry.

3-304.12 upon entry, both dipper wells were not running and the scoops were sitting in dirty stagnant water. Keep water running continuously.

3-501.16 Cold holding

egg rolls 59F, crab rangoons 56F, cooked chicken 44 and 59F. Only take food out of the cooler that you will be immediately working with.

3-501.17 date marking

In the walk in cooler there was undated noodles from yesterday, shrimp, riblets, and cooked chicken. Date mark all food.

ADDITIONAL VIOLATION;

No bleach in the sanitizer buckets. Make sure bleach is always at 100ppm.

On 3/27/2014, I served these orders upon Hong Kong Express, Corp by leaving this report with

Inspector Signature (Inspector ID:84)

Est. # 23284

Operator Signature

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